ITEM #
MODEL #
NAME #
SIS #
AIA #

air-o-steam class B Electric Combi Oven 101



air-o-steam

class B Electric Combi Oven 101

268202 (AOS101EBA2)	El Combi Oven 101 – 400V/3ph/60Hz
268222 (AOS101EBN2)	El Combi Oven 101 – 230V/3ph/60Hz

Short Form Specification

Item No.

Convection-steamer with dedicated steam generator guarantees a continuous supply of fresh steam at all times.
air-o-flow: fresh air is blown into the oven from the outside, after it is pre-heated it is pulled through the bi-functional fan, guaranteeing cooking evenness.
Humidity controlled through By-pass technology that guarantees the efficient use of the steam generator thus reducing water and energy consumption. Manual injection of water to add additional moisture in the cell.
air-o-clean: built-in cleaning system with four automatic pre-set cycles and one semi-automatic cleaning cycle.
Cooking cycles: steam (100 °C), low temperature steam (25-99 °C), overheated steam (101-130°C), hot air (25-300 °C), combi (25-250 °C), regeneration. 2-step cooking with the possibility to combine different cycles. Half power, half speed and pulse ventilation controls. Food probe for precise cooking. Double-glass door with book-like opening maintains a cool external temperature and incorporates a drip pan to collect excess condensation avoiding wet floors. Halogen lighting in the cooking chamber. Side panels and interior in AISI 304 stainless steel.
Supplied with n.1 tray rack 1/1GN, 65mm pitch.

APPROVAL:

Main Features

- Dry hot convection cycle 25 °C to 300 °C ideal for low humidity baking. (only for 268202)
- Low temperature Steam cycle 25 °C to 99.4 °C: ideal for sous-vide (vacuum packed) re-thermalization and delicate cooking.
- Steam cycle 100 °C: seafood and vegetables.
- High temperature steam 100.5 °C - 130 °C.
- Combination cycle 25 °C to 250 °C: combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Hold function: provides an impulse ventilation ideal for holding and light pastry.
- Variable fan speed. Radial fan.
- Reduced power cycle.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic and 1 semi-automatic cycles).
- Simple sensor core temperature probe included.

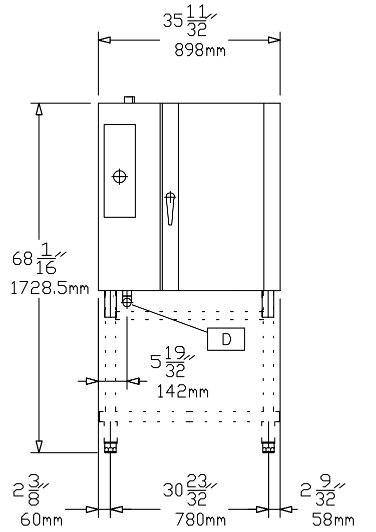
Construction

- IPX 5 spray water protection certification for easy cleaning.
- 304 AISI stainless steel construction throughout.
- Seamless hygienic cooking chamber with all rounded corners for easy cleaning.
- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Swing hinged front panel for easy service access to main components.

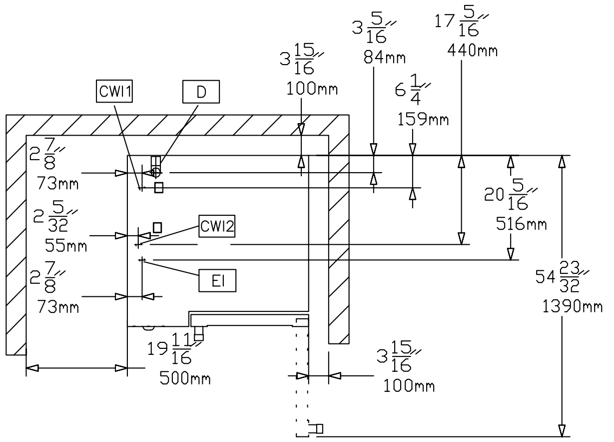
Electrolux Professional
www.electrolux.com/foodservice
foodservice@electrolux.com

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Front

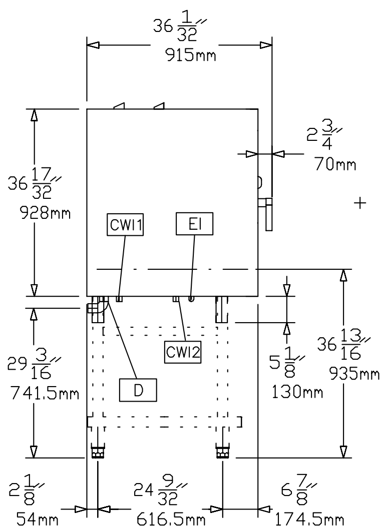


Top



CWI = Cold Water inlet
D = Drain
DO = Overflow drain pipe
EI = Electrical connection

Side



Electric

Supply voltage:	
268202(AOS101EBA2)	400 V/3N ph/50/60 Hz
268222(AOS101EBN2)	230 V/3 ph/50/60 Hz
Connected load:	17.5 kW
Circuit breaker required	

Water:

Water inlet "CW" connection:	3/4"
Water inlet "FCW" connection:	3/4"
Total hardness:	5-50 ppm
Pressure:	1.5-4.5 bar
Drain "D":	1"1/4

Electrolux *recommends the use of treated water, based on testing of specific water conditions.*

Please refer to user manual for detailed water quality information.

Installation:

Clearance:	5 cm rear and right hand sides.
Suggested clearance for service access:	50 cm left hand side.

Capacity:

GN:	10 - 1/1 Gastronorm
Max load capacity:	50 kg

Key Information:

Net weight:	156 kg
Shipping weight:	180 kg
Shipping height:	1058 mm
Shipping width:	898 mm
Shipping depth:	915 mm
Shipping volume:	0.87 m³

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Optional Accessories

- Exhaust hood without fan for air-o-system 6&10 1/1GN — PNC 640791 ❑
- Exhaust hood with fan for air-o-system 6&10 1/1GN — PNC 640792 ❑
- Odourless exhaust hood with fan for electric air-o-system 10x1/1GN — PNC 640795 ❑
- Odourless hood for air-o-steam 6GN1/1 and 10GN1/1, electric — PNC 640796 ❑
- Automatic water softener for ovens — PNC 921305 ❑
- Resin sanitizer for water softener — PNC 921306 ❑
- Castor kit for base for 6&10x1/1 and 2/1 GN ovens — PNC 922003 ❑
- Trolley for 6&10x1/1GN ovens and bcf — PNC 922004 ❑
- Tray rack with wheels for 10x1/1GN ovens and bcf, 65mm pitch (std) — PNC 922006 ❑
- Tray rack with wheels for 8x1/1GN ovens and bcf, 80mm pitch — PNC 922009 ❑
- Kit 4 adjustable feet for 6&10 GN — PNC 922012 ❑
- Thermal blanket for 10x1/1GN — PNC 922013 ❑
- Rack for 30 plates for 10x1/1GN ovens and bcf, 65mm pitch — PNC 922015 ❑
- Pair of 1/1 GN AISI 304 grids — PNC 922017 ❑
- Tray support for air-o-steam 6&10x1/1GN open base — PNC 922021 ❑
- Couple of grids for whole chicken 1/1GN (8 per grid) — PNC 922036 ❑
- Pastry tray rack with wheels, for 10x1/1GN ovens and bcf, 80mm pitch (8 runners). Suitable for 400x600mm pastry trays — PNC 922066 ❑
- Pastry kit (wheels and hinges) for air-o-system 6&10GN — PNC 922070 ❑
- Rack for 23 plates for 10x1/1GN, 85mm pitch — PNC 922071 ❑
- Slide-in rack and handle for 6&10x1/1GN — PNC 922074 ❑
- Grid for whole chicken 1/2GN (4 per grid - 1,2kg each) — PNC 922086 ❑
- Non-stick universal pan 1/1GN H=20mm — PNC 922090 ❑
- Non-stick universal pan 1/1GN H=40mm — PNC 922091 ❑
- Non-stick universal pan 1/1GN H=60mm — PNC 922092 ❑
- Aluminium oven grill 1/1GN — PNC 922093 ❑
- Cupboard base and tray support for 6&10x1/1GN ovens — PNC 922096 ❑
- Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray, for 10x1/1GN, 64mm pitch — PNC 922099 ❑
- Kit HACCP EKIS — PNC 922166 ❑
- External connection kit for detergent and rinse aid — PNC 922169 ❑
- Side external spray unit — PNC 922171 ❑
- Fat filter for 10 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric) — PNC 922178 ❑
- Water filter for ovens — PNC 922186 ❑
- Baking tray with 5 rows (baguette), perforated aluminium with silicon coating (400x600x38) — PNC 922189 ❑
- Baking tray with 4 edges, perforated aluminium (400x600x20) — PNC 922190 ❑
- Baking tray with 4 edges, aluminium (400x600x20) — PNC 922191 ❑
- Baking tray with 4 rows (baguette), perforated aluminium with silicon coating (325x530x38) — PNC 922192 ❑